

ALSACE  
**FAMILLE HAULLER**

LA CAVE DU TONNELIER

•1776•



## Louis Hauller - Auxerrois AB

AOP Alsace, Alsace, France

A fresh, dry and fruity wine.

### PRESENTATION

Known as a cousin of the well known Pinot Blanc, this wine is light and fruity. Nice balance between fresh fruits aromas and touch of acidity.

### IN THE VINEYARD

Our work is based on organic farming, relying on the use of natural treatment. Therefore, the health of soils are much taken into consideration.

100% hand picked harvest

### WINEMAKING

This Auxerrois has been matured in temperature controlled stainless steel vats, in order to manage its evolution during the vinification.

### VARIETAL

Auxerrois 100%

### 12,5 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### SERVING

To serve between : 8° and 10°C

You can keep it between : 3 to 5 years

### TASTING

Appearance : Pale yellow in colour with hints of green. The wine is clear and brilliant.

Nose : The nose is fresh and delicately fruity, offering notes of peaches and apples, with floral hints.

Palate : Pinot Blanc opens quickly. Pleasant and soft, with medium acidity, it represents a solid middle-ground within the range of Alsatian wines.

### FOOD PAIRINGS

Auxerrois can easily accompany starters or main courses. It pairs well with simple dishes such as fish, white meats, poultry and egg-based dishes (omelettes, eggs benedict, quiches, etc.). It is also delicious with soft cheeses.

